



Where the future is present.

Offering a wide variety of fresh and nutritious foods throughout the school day is part of our ongoing commitment to Hartford's children. Our talented staff takes great pride in preparing and serving only the very best to our students. The mission of the Hartford Public School's Food & Child Nutrition Program continues to be to ensure that every student, in all of our schools, has access to safe, nutritious and appealing foods throughout the school day. We know that only a well-nourished child is student who is ready to learn. Our vision is that all Hartford Public School students will make healthy food choices that promote a vibrant and successful future. With this aim in mind, we continue to work to strengthen our program daily.



Matt Hauschild assisting Hartford PreK Magnet School students



Students at Global Communications Academy making lunch selections



A variety of fresh and locally sourced fruits and vegetable choices are offered in our cafeterias



Hector Gomez prepping grapes for lunch service

Quality and safety of number one in our kitchens. All of our menus offer a variety of nutritious and appealing choices daily. All of our foods are served fresh, baked, broiled or steamed with Heart Healthy Olive Oil used in preparing our Farm Fresh vegetables.



Haydee DeLeon, Sports Science Academy assuring safe temperatures and quality standards



Annette Levine (below), Capital Preparatory Academy and her staff members take great pride in serving only the freshest!



Belinda Torres at Latino Studies Academy @ Burns School preparing farm fresh broccoli for lunch service



Our menu selections reflect the rich cultural heritage of Harford and include favorites such as farm fresh collard greens, yucca, guineo maduro, Puerto Rican tostones and arroz con gandules. We also feature new twists on traditional favorites such as whole grain, reduced sodium Jamaican Beef Patties and new and exciting new recipes such as cinnamon roasted butternut squash, Asian bean salad with fresh cilantro and ginger and many more!



Marcus Hayes preparing Fiesta Bean Salad with fresh cilantro



Youssef Lkhayer at Global Communications Academy testing a new Roasted Chickpea recipe



Carmen Diaz at Moylan School preparing oven roasted potato wedges with rosemary add fragrance and



Fresh Chef Salad preparation at Breakthrough Magnet



Hartford Public Schools Food & Child Nutrition Services is proud of its partnership with Scott's Jamaican Bakery and has worked to create a new whole grain, reduced sodium and fat version of the traditional Jamaican beef patty. This healthier version of a Hartford favorite is served regularly on both our lunch and supper menu and meets the strict guidelines of the NSLP. HPS has also worked with local Scott's Jamaican bakery to formulate a delicious new whole grain roll based on their traditional Jamaican Cocobread Roll. This reformulated roll is served with all our freshly made Chef and Caesar Salads and also meets NSLP guidelines. Both are student and local favorites!



